

-5- (Amended)

A food product according to Claim 1, in which a base layer contains 0.1 to 3.5% (w/w) of at least one base thermoreversible setting agent, the base thermoreversible setting agent being selected from the group consisting of gelatine, agar, gellan gum, methyl celluloses, guar gum, at least one carrageenan, gum arabic, xanthan gum, locust bean gum or mixtures thereto.

-6- (Amended)

A food product according to Claim 1, in which the top layer contains 40-65% (w/w) water.

-7- (Amended)

A food product according to Claim 1, in which the top layer contains 20-40% fat.

-9- (Amended)

A food product according to Claim 1 in which the top layer contains at least one comestibly suitable alcohol.

-10- (Amended)

A food product according to Claim 8 in the form of a cream liqueur.

Please add new claims 12 -20 as follows:

-12- (New)

A food product according to Claim 3, in which the top layer contains 0.1 to 1.75% (w/w) of the least one thermoreversible setting agent selected from the group consisting of gelatine, kappa-carrageenan, iota-carrageenan, mixtures of kappa- and iota-carrageenan; and mixtures of one or both of kappa and iota-carrageenan with gelatine.

-13- (New)

A food product according to Claim 1, in which a base layer contains 0.1 to 3.5% (w/w) of at least one base thermoreversible setting agent, the base thermoreversible setting agent being selected from the group consisting of gelatine, carrageenan and mixtures thereof.

-14- (New)

A food product according to claim 1, in which a base layer contains 0.1 to 3.5% (w/w) of at least one base thermoreversible setting agent, the base thermoreversible setting agent being selected from the group consisting of gelatine, kappa-carrageenan, iota-carrageenan, mixtures of kappa- and iota- carrageenan and mixtures of one or both of kappa and iota-carrageenan with gelatine.